THE SALAD .............................. 16
Spinach, Mushrooms, Hard-Boiled Egg,
Roasted Cherry Tomatoes, Red Onion,
Chopped Bacon, Lemon Poppy Vinaigrette

SIDE FIRE PRETZEL BITES .......... 14
Maple Horseradish Mustard Sauce
Top with Raclette - +9

GARLIC HUMMUS ..................... 14
With Raisin Chutney, Pickles, Baguette

ALPINE VENISON CHILI ............. 21
Kidney Beans, Ground Venison & Beef,
Crème Fraiche, Cornbread Crumble

RACLETTE NACHOS .................. 20
Truffle Potato Chip, Raclette Cheese
Sauce, Bacon, Caramelized Onion,
Roasted Tomato, Arugula
Add Smoked Pork Shoulder - +10

SWISS MAC AND CHEESE .......... 18
Cavatappi Pasta, Raclette Cheese Sauce,
Apple Sauce
Add Vermont Wagyu Kielbasa - +11
Add Smoked Pork Shoulder - +10

KAISERSCHMARNN ................... 11
Caramelized Pancake, Smoked Apple
Butter, WhistlePig-Soaked Craisins

Open Fire Raclette

THE CLASSIC ........................... 18
Baguette, Roasted Tomato, Wild
Mushrooms, Radish

THE WÜRST ............................. 21
Confit Potato, Vermont Wagyu Kielbasa,
Roasted Tomato, Cornichon, Arugula

THE FIGGY PIGGY ..................... 22
Sliced Apples and Pears, Figs, Arugula
and Prosciutto

THE STEAK WHISTLER .............. 26
Denver Steak, Roasted Tomatoes &
Potatoes, Grilled Red Onion, Arugula

About WhistlePig

OUR VISION
There’s a lot to learn from the past. But we believe the best era for Whiskey is in front of us. We are constantly pushing ourselves to try new things and to unlock the potential of Rye Whiskey. We protect what makes Rye Whiskey great, toss out the rest, and then innovate to make it better.

OUR STORY
WhistlePig began when we purchased our farm in 2007. After a few years of deep consideration and personal reflection we committed ourselves to crafting the world’s finest and most interesting Rye Whiskeys. With help from Master Distiller Dave Pickerell, we discovered and purchased an incredible stock of 10 year old blending Whiskey in Canada that was being profoundly misused. That initial stock, for which we are forever grateful, is what kicked off our grand adventure.

OUR FARM
Our remote 500 acre hard-working farm in bucolic Shoreham, Vermont, is the perfect place to perfect our experiments with blending and finishing, ultimately leading to a portfolio of deeply complex Rye Whiskeys. Not to mention the 20 acres of maple trees we tap for syrup.

VERMONT OAK
The wood innovation we are proudest of is our Vermont Oak Barrels made from trees harvested directly from our farm and the surrounding area. Vermont is about as far north as oak trees can grow. The shorter growing seasons leads to oak trees with more growth rings. When aging Whiskey encounters a growth ring in a barrel it imparts flavor, so our Vermont Oak barrels, with custom chars & toasts designed by Dave Pickerell, bring tremendous depth and complexities to our Ryes.

Learn More at WhistlePigWhiskey.com
**WhistlePig Libations**

**Blueberry Julep**
WhistlePig Piggyback, Blake Hill Spruce Peak Jam, Lemon, Mint

**Mortimer’s Bite**
PiggyBack Rye, Domaine de Canton Ginger Liqueur, Spiced Cider Syrup, Spruce Peak Cider, Cranberry Float

**Le Pomme du Pige**
WhistlePig Piggyback, Calvados, Cointreau, Apple Cider, Lemon Juice, Blackstrap Bitters

**Reserve Cocktails**

**Barrel-Aged Old Fashioned**
WhistlePig Single Barrel Piggyback, Maple Syrup, WhistlePig Bitters

**Barrel-Aged Manhattan**
WhistlePig 10 Year, CoCoNii Infused Cocchi, Di Torino Vermouth, Lustau Manzanilla Sherry, Angostura Bitters

**Mauve on the Mountain**
WhistlePig Barrel Select 12 Year, Amaro Montenegro, Prosecco

**Single Pours**

**Single Barrel Piggy Back**
Spruce Peaks very own barrel of Piggyback 100% Rye features spicy flavors of cinnamon and black peppercorn, cocoa and leather and has a lovely lengthy finish of baking spice, vanilla and zesty citrus.

**FarmStock**
Sweet and aromatic, with Vanilla, Maraschino, Roasted Chestnuts and hints of Cigar Box. On the palate, Oak, Toffee and Baking Spices followed by soft notes of Creme Brulee and Rose Petals. Finishing with a warm rye spice.

**Summerstock (Limited)**
Wheat and Rye finished in toasted Solera Barrels. The nose has flavors of sweet maple and a hint of vanilla. The palate shows oak, baking spice and more maple softened by the wheat with a slightly jammy finish.

**10 Year**
Nose of honey & sweet caramel. Vanilla-heavy initially, before caramel, rye spice & orange come through. The finish lingers with allspice & cardamom.

**12 Year Old World Barrel Select**
The nose rides in on waves of toffee & stewed plums, a lovely balance of sweet, spicy & herbal flavors. But it’s the peppery, spicy kick that dominates the finish.

**Winter Warmers**

**Hot Buttered Pig**
PiggyBack Rye, Vermont Hot Cider, Spiced Butter

**Chocolate Pig**
PiggyBack Rye, Ancho Rye's Chili Liqueur, Mole Bitters, Hot Chocolate

**Swedish Pig**
Swedish Mulled Wine, Cinnamon, Orange Slice

**Whiskey Flights**

3 half ounce pours

**Tasting Flight**
FarmStock | 10 Year | 12 Year

**Single Barrel**
Single Barrel Piggyback | Tomlinson’s 10yR | Barrel Select 12yR

**Aged Flight**
12 Year | 15 Year | 18 Year

**Boss Flight**
18 Year | Boss Hog X The Commandments | 21 Year

**Big Boss Flight**
230 | Boss Hog Siren’s Song IX | Boss Hog X The Commandments | 21 Year

**Local Drafts**

Spruce Peak IPA | Ten Bends 13
Glampin’ Pilsner | Big Tree 10
Lush DIPA | FROST 12
Aetherium White | Fiddlehead 12

**Spruce Peak Cider | Stone Cider 13**

**Christopher the Red | Weird Window 11**

**Rotating Selection | Foam 14**

**Rotating Sour | Zero Gravity 11**

**Wine by the glass**

Domaine Eugene Carrel et Fils, Brut Methode Traditional, Savoie NV 17/30

Les Rocaillies “Apresmont”, Savoie 2022 15/27

Abbazia di Novacella, Kerner, Alto-Adige 2021 18/33

J. Hofstatter, Pinot Nero, Alto-Adige 2020 17/30

Siete Fincas, Malbec, Mendoza 2021 15/27

**Spruce Peaks very own barrel of Piggyback 100% Rye features spicy flavors of cinnamon and black peppercorn, cocoa and leather and has a lovely lengthy finish of baking spice, vanilla and zesty citrus.**

**Sweet and aromatic, with Vanilla, Maraschino, Roasted Chestnuts and hints of Cigar Box. On the palate, Oak, Toffee and Baking Spices followed by soft notes of Creme Brulee and Rose Petals. Finishing with a warm rye spice.**

**Wheat and Rye finished in toasted Solera Barrels. The nose has flavors of sweet maple and a hint of vanilla. The palate shows oak, baking spice and more maple softened by the wheat with a slightly jammy finish.**

**Nose of honey & sweet caramel. Vanilla-heavy initially, before caramel, rye spice & orange come through. The finish lingers with allspice & cardamom.**

**The nose rides in on waves of toffee & stewed plums, a lovely balance of sweet, spicy & herbal flavors. But it’s the peppery, spicy kick that dominates the finish.**

**Warm amber in color with subtle leather notes in the nose, but primarily characterized by oak & vanilla. Honeysuckle is strong in the initial taste with a heavy rye presence on the mid-palate. The lingering finish is full of tobacco & cardamom.**

**These grains form a harmony that spans the flavor spectrum, at once soft and floral, rich and savory, and full of spice. Its complexity is only heightened after 18 years in the barrel.**

**This edition starts with notes of orange blossom and dried fruits. The palate tastes of cinnamon and clove moving into brown sugar and black cherry and finishing with jammy fig and classic rye spice.**

**Twice seasoned in American oak infused with resins from frankincense and myrrh followed by craft mead casks, this edition shows notes of honey, ginger and roasted cashew on the nose, followed by red berry, bright citrus and raisin on the palate and finishing with freshly ground pepper and wood.**

**The first ever super-aged North American Single Malt which is finished in WhistlePig Rye Barrels, has notes of rich maple, dried fruits, savory spice and a subtle smoke.**

**Domaine Eugene Carrel et Fils, Brut Methode Traditional, Savoie NV 17/30**

**Les Rocaillies “Apresmont”, Savoie 2022 15/27**

**Abbazia di Novacella, Kerner, Alto-Adige 2021 18/33**

**J. Hofstatter, Pinot Nero, Alto-Adige 2020 17/30**

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